

BBQ Ranch Chicken Casserole

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Serves 8.

To reduce calories/points: reduce the amount of cheese or use a reduced fat cheese, use reduced fat ranch and sugar free bbq sauce. Calories/points calculated using all traditional items – no reduced fat/fat free/sugar free

- 12 ounces bowtie pasta
- 3 cups cooked chicken- shredded
- $\frac{1}{2}$ cup chopped bacon or bacon bits use cooked bacon or REAL bacon bits. No imitation bits – it alters the flavor.
- $2\frac{1}{2}$ cups shredded cheddar
- 15 ounces canned corn drained
- 10 ounces Rotel don't drain
- 7 ounces diced green chiles don't drain
- 1 cup ranch dressing
- $\frac{3}{4}$ cup bbq sauce
- 1 tbsp minced onions

1. Preheat the oven to 350 degrees.
2. Cook the pasta to al dente, drain and transfer to a large mixing bowl.
3. Add in the cooked chicken, chopped bacon, cheese, corn, Rotel, diced green chiles, ranch dressing, bbq sauce, and minced onions. Toss to combine.

4. Transfer the mixture to a casserole dish and top with additional cheese if desired.
5. Bake for 15-20 minutes or until hot and cheese is melted.

Main Course

Casserole, Chicken

bbq, chicken casserole, ranch